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FURNELL PROJECTS IN HOME ECONOMICS

OFFICE OF EXPERIMENT MATTERS
NOV 16 1929

1.929-19301/

Station		Project	Cooperation3/	Financial	support
	and date of approval	leaders≝/		Purnell4/	State ⁵ /
Ala.				\$4,700 <u>6</u> /	
Ariz.	The vitamin A, B, and C content of several varieties of Arizona dates.	M. C. Smith	N.C.P. 3	1,750	
11	The value of the Ariz- ona sorghums—Hegari and yellow milo-compared with with yellow corn as source			2,075	
tr	of vitamin A. 6/23/28 Effect of sunlight in the curing process upon the vitamin A content of alfalfa hay. 6/23/28	M. C. Smith & I. A. Briggs		1,750	

- 1/ This includes all active Purnell Home Economics projects approved by the Office of Experiment Stations through November 1, 1929. Completed projects or projects no longer receiving Purnell support are not included.
- 2/ This list includes in some instances advisors and cooperators in addition to the research leaders and assistants.
- Cooperation with other departments within the station is designated by the name of the department and participation in the national cooperative projects as follows:
 - N. C. P. 3-The vitamin content of food in relation to human nutrition. N. C. P. 4-Rural home management studies:
 - 1. Food consumption and expenditures of farm families.
 - II. Present use of time by farm home makers.
 - III. Efficiency studies of the household plant.
 - IV. Standards of living and expenditures of farm families.

 N. C. P. 6--Factors which influence the quality and palatability of meat
- 4/ In cooperative projects between the Home Economics and other departments only the funds allotted to Home Economics are included.
- 5/ Information incomplete. 6/ Project not yet submitted.

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Station	Title of project and date of approval	Iroject leaders	Cooperation	Financial	support
		po i ripada ner da iz ili ila namanakan isi ni nadambangka pir ngi napisiri ili ipalah ki ba bula baha	antinantin san makasakan menengalakan ku antandungkan (Purnell	State
Ark.	The effect of vitamin B deficiency on the car- bohydrate and nitrogen metabolism of nursing young. 5/23/28		Agr. Chem.	2,400	
H				1,600 <u>1</u> /	200
Calif.	The effect of method of drying on vitamin content of fruits. Subproject.—The content of vitamins A, B, C, and D in peaches and prunes fresh, sun dried, sun dried and sulfured,		N.C.P. 3	1,600	500
	evaporated, evaporated and sulfured. 10/13/27				
Colo.	Baking of flour mix- tures at high altitudes. Part II. Thysico-chemi- cal factors. 10/4/26			4,300	500
Conn. (Storrs)	Factors that determine standards of living in farm homes. Subproject.—Factors and conditions affecting the amount and use of family income and expenditures among a selected group of families in the Eastern Highland. 6/24/27	E. V. W. Clapp	N.C.P. 4,IV	4, 300	

^{1/} Project not yet submitted.

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Station	Title of project and date of approval	Project leaders	Cooperation	Financial	sumort
				Turnell	State
Fla.	Determination of wheth- er chlorophyll, chloro- phyll alpha and beta, and the petroleum-ether extracts of the yellow pigments of alfalfa can be used as a source of vitamin A in animal nu- trition. 1/25/26 Revised 5/5/27	O.D. Abbott	N.C.P. 3	3 , 300	200
11	Determination and i- dentification of the or- ganisms which cause spoilage of canned vege- tables in the South. 2/17/26	O.D. Abbott		1,400	100
	A study of some of the constituents of citrus fruits, roselle and guava: Pectins, oils, and glucosides. 2/17/26	L.W. Gaddum		4,500	100
11	Revised 7/2/29 The relation of growth to phosphorus, calcium, and lipin metabolism as influenced by the thymus 5/6/29	C.F.Ahmann		4,300	100
Gä.	Vitamin content of widely used Georgia	C. Newton	N.C.P. 3	4,020	
11	foods. 7/3/25 The utilization of iron in turnip greens and spinach by children. 5/8/29	L. Ascham		1,985	

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Station	Title of project and date of approval	Froject leaders	Cooperation	Financial	support
				Purnell	State
Ga.	A study of the growth of preschool children in an institution of Georgia 3/8/29			900	
11	Standard of living study $\frac{1}{2}$			2,735	
Idaho	A study of the methods of vegetable storage now in use. 11/25/27	E. Woods		314	
11	A study of the conditions determining successful storage of potatoes, carrots, cauliflower, and cabbage. 11/26/27	E. Woods & C.C. Vincent	Horticulture	314	
11	The effect of storage upon the vitamin C content of the Russet Burbank potatoes of Idaho. 11/26/27	E. Woods	N.C.P. 3	3,898	
Ill.	The vitamin B (F or B ₁) of rice. 12/19/25 Revised 10/26/29	R. A. Hetler & C.R. Meyer	N.C.P. 3	700	
11	The vitamin B (F or B ₁)	R.A. Hetler & C.R. Meyer	N.C.P. 3	1,200	
fi	Whole corn and some of its milling products as a source of the vitamin B and G requirements of lactation. 12/19/25 Revised 10/26/29	R.A. Hetler & M. Plant	N.C.P. 3	500	

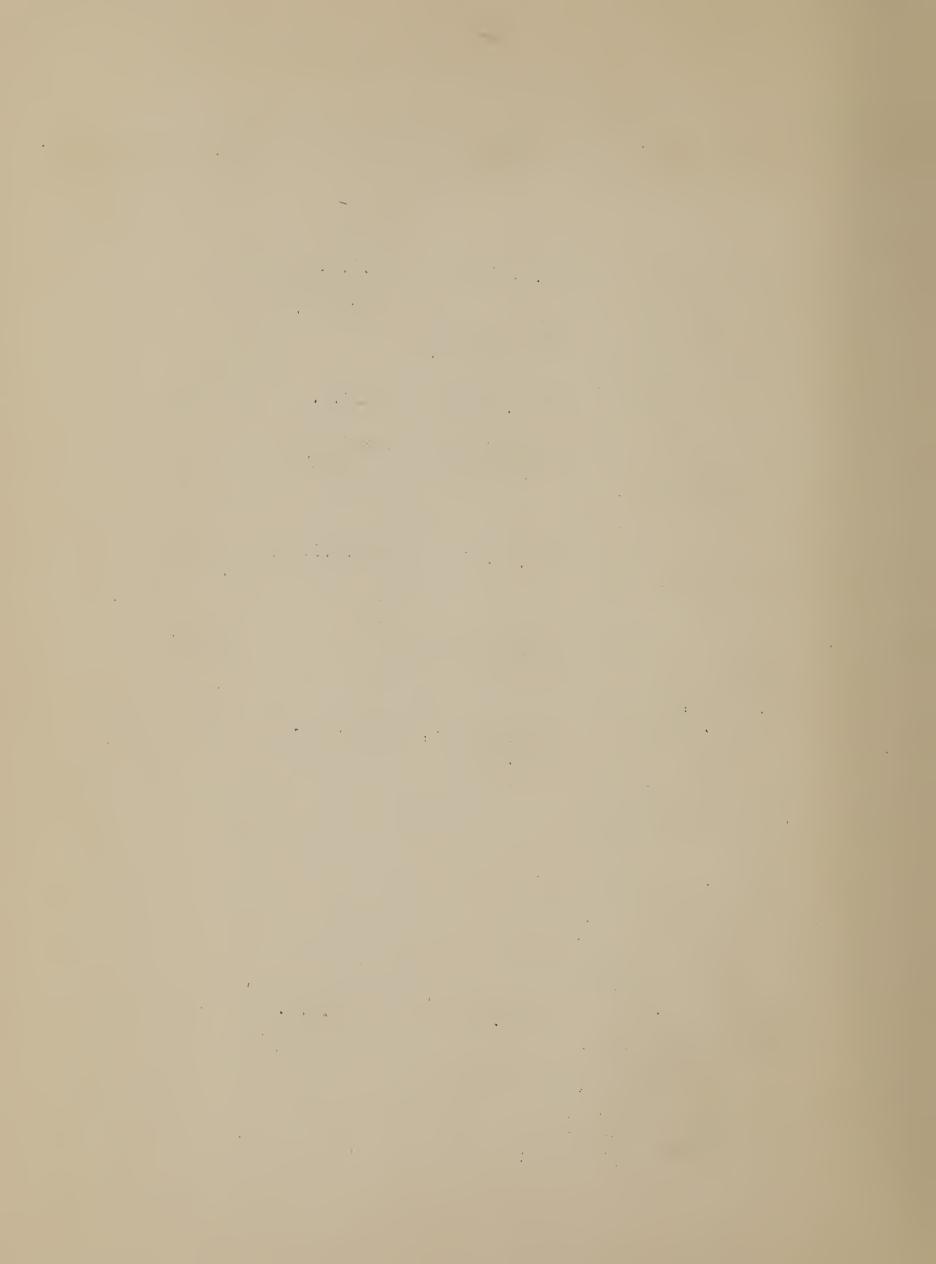
^{1/} Project not yet submitted.

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Station	Title of project and date of approval	Project leaders	Cooperation	Financial	support
				Purnell	State
Ill.	Vitamin B (F or B ₁) and vitamin G (B ₂ or P-P) in the oat kernel and its milling products.		N.C.P. 3	2,200	
ft .	12/19/25 Revised 10/26/29 The vitamin B (F or B ₁) and the vitamin G (B ₂ or P-P) require- ments for lactation.	R.A. Hetler, C.R. Meyer & D. Husseman		1,017	
11	10/26/29 A study of wheat flours milled in Illinois in relation to their use	A.M.Schreiber		1,730	
11	in baking. $1/3/27$ Home accounts for the family on the farm and in the small town. $4/7/28$	M.A. Souder & K.B. Freeman		1,350	
Ind.	A study of ovens used for domestic cooking purposes. 6/20/29	M. Rapp	N.C.P. 4,III	6,000	
	The application of electricity in the farm home. a. Cooking with electricity. b. Economic application of electric refrigeration in the farm home. c. Design and construction of electric dishwasher. d. Cost and utilization investigation of electrical	H. A. Sayre	N.C.P. 4,III Agr. Engin- eering	2,000	
	household equipment. 10/3/25 Nutrition studies with meats. 3/1/26 Subproject.—Some diet— ary factors affecting lactation in albino rat.	P. M. Nelson & L.G. Peet		1,525	



Station	Title of project and date of approval	Project leaders	Cooperation	Financial	support
				Purne'l	State
Iowa	The vitamin content of vegetables as affected by storage. 3/1/26 Subproject.—The effect of storage on the vita—	P.M. Nelson M.C. House & E. S. Haber	N.C.P. 3 & Vegetable Crops.	750	used in the control of the control of the defect
11	min A content of carrots A study of the influ- ence of age on the quality and palatability of beef (cooking of beef for quality and palatability tests).	P.M. Nelson M.D. Helser & B. Lowe	N.C.P. 6 Animal Hus- bandry	50	
H	5/1/26 Studies of consumption habits of Iowa farm families. 3/22/26	E. E. Hoyt	N.C.P. 4, IV	2,125	
Kans.	Utilization of calcium and phosphorus from fresh, dried, and evaporated milk. 7/3/25	M. Kramer & M. Potter		1,200	
11		M. Kramer, M. Chaney & M. Potter	N.C.P. 3	1,766	
11	string beans. 7/3/25 Influence of feed on cooking quality of meat of grass fed cattle (tenderness and color of cooked beef from grass fed steers and similar animals). 5/29/26	M. Kramer	N.C.P. 6 Animal Hus- bandry	900	



Station	Title of project and date of approval	Project leaders	Cooperation	Financial support	
			• · · · · · · · · · · · · · · · · · · ·	Purnell	State
Kans.	Protective value of certain clothing fabrics against (1) heat and cold and (2) against sunburn. 7/3/25 (3) Against heat loss when air is in motion.	M. Justin, K. Kess, & E. Bruner	Physics.	3,166	
Ky.	The metabolism of	S. Erikson	•	200	*
11	obesity. 10/20/25 A study of the cause for variation in the cooking quality of white	S. Erikson		400	
11	studies of the anti- rachitic potency of the sun's rays at the lati- tude of Kentucky, in- cluding antirachitic po- tency of eggs, as affect- ed by emposure of hens to sunlight and ultra- violet light at differ-	J. H. Martin, S.E. Erikson, & W. M. Insko	bandry	2,800	1
19	ent seasons of year, comparative antirachitic value of brown shell and white shell eggs, ef- fect of storage on anti- rachitic value and on beating and baking quality of whites of eggs. 7/1/27 Use of time by rural homemakers for house- hold tasks from stand- point of equipment used and method employed and relationship of income and total expenditure to expenditure for house- hold equipment. 7/22/29	S. Erikson, W.D.Nicholls & V. Meacham	N.C.P. 4, II & IV.	2,100	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1



Station	Title of project and date of approval	Project leaders	Cooperation	Financial	support
				Purnell	State
La.	The antirachitic ef- fect of acidophilus milk. 11/19/28	G.Sunderlin	N.C.P. 3	3,780	
Maine	The iron content of edible wild greens of	P.S. Greene & G.M.Redfield		1,260	
11	Maine. 5/13/27 The economic utilization of electricity in food preparation in Maine rural homes. 1. The selection of electrical cooking equipment and utensils as related to the cooking needs of Maine rural families, to first cost, and to current consumption. 2. To discover the changes and adaptations of typical cooking habits and processes necessary to prepare typical menus with	G.M.Redfield	N.C.P. 4, III	2 , 855	
14	economic consumption of current. 6/5/28 The causes of variation in cooking quality of potatoes: (1) Measterment of culinary properties of the pototo, (2) the relation of storage temperatures of potatoes to color in potato chips, (3) effect of disease on the culinary properties of potatoes. 8/13/29	M.D. Sweetman		2 , 235	

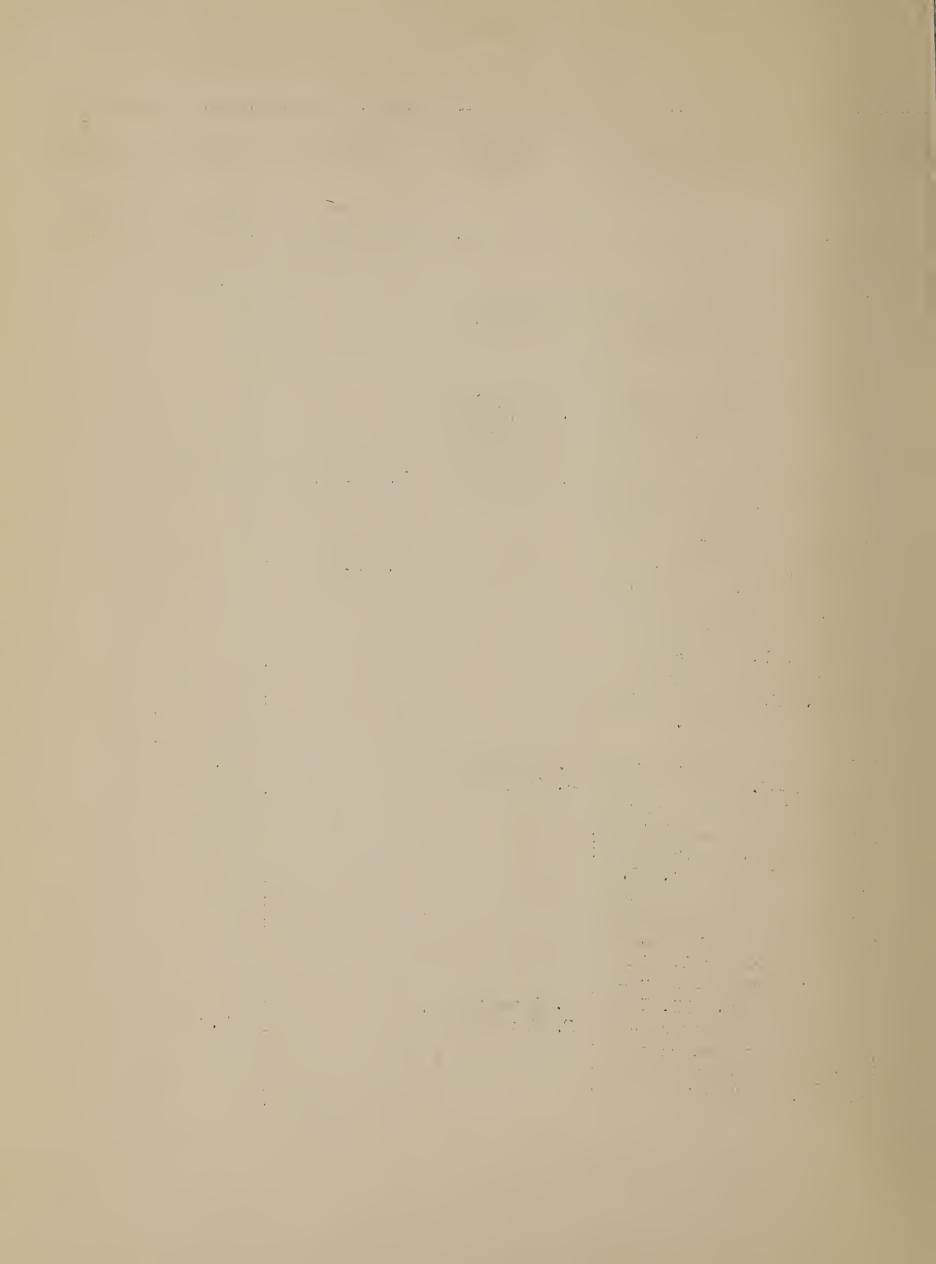


3	рудиндундундарын күр, көндүү индикумирин күририндө көрүү дүүн кот тукктуу - атайты өтү баста азайы ойтогын карага анынын адага. Д	an annap sanumlum) depremien mannapasaur naar, s anna p medianpar p sajung napad sa I	entrollendellenderrekendelserierendelselserierengendelse detterkende kunstendelselseriere -) Professional de ris, error sandarer (lip. 1 yellin year, may radalirer (lasermanister lasellistiche) B	
Station	Title of project and date of approval	Project leaders	Cooperation	Financial support	
				Purnell	State
Md.	consumption habits of	M. Coffin, M. Mount, & V. Kellar	N.C.P.4, I	4,000	
Mass.	Present practices of Mass. elementary rural schools with regard to school feeding and transportation and their effects upon health of pupils. 10/14/27	E. S. Davies & C. B. Church		1,190	
11		E.S. Davies & C.B. Church		5,960	
Mich.	some commercially canned vegetables and fruits.	M. Dye	N.C.P. 3	3,000	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
n	10/9/25 The vitamin A and D content of certain blanched and unblanched vegetables. 6/25/26 Subproject.—The effect of cooking on the vita— min A content of green		N.C.P. 3 Horticulture	1,000	
ĵ†	and blanched asparagus. The effect of the anti- rachitic factor and ultra-violet irradia- tion on the calcium me- tabolism of women.	M. Dye		1,000	1
	6/25/26 The effect of variation tions in the nutrition of leaf lettuce on its vitamin A content. 10/12/27	J. W. Crist & M. Dye	N.C.P. 3 Horticulture	2,250	1

Station	Title and project and date of approval	Project leaders	Cooperation	Financial	support
				Purnell	State
Mich.	Determination of the food requirements of children. (1) A quantitative study of the food intake of normal preschool children. (2) The protein requirements of the preschool child. (3) The mineral requirements of the preschool child. 11/1/28	li. Dye	The transfer of the second design of the second of the sec	3,700	Supplies and the second of the
Minn.	The relation of diet to blood regeneration. Subproject 1. The influence of vitamins on the rate of blood regeneration. 8/7/25 Subproject 2. The distribution of nitrogenous constituents of the blood during blood re	J. M. Leichsen- ring & A. Biester		1,900	0 2 4 6 7 7 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8
11	generation. 3/1/28 A study of methods of cooking pork products.	A. Child	N.C.P. 6 Animal Hus-	750	0 d 0 a e 0 o
11	11/9/25 A study of bound and free water in meat. 10/4/23	A. Child R.A.Gortner W.Robinson	Biochemistry Entomology	1,000	
11	Factors affecting the solection, care, and wearing qualities of textile materials. Subproject. 1.A study of fiber quality and physical qualities in relation to cost of staple wool materials. (Wool serges and gabardines.) 3/1/28	A. Zelleny E. L. Phelps	Physics	950	6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6



Station	Title and project and date of approval	Project leaders	Cooperation	Financia	l support
		no referencia e e comunicación especia despois de como como como como como como como com	e de la companya del la companya de	Purnell	State
Miss.	Iron studies: (1) Conservation of iron in vegetables through methods of preparation and cooking.	O. Sheets & E. Frazier		6,000	
	(2) Variations in iron content of vegetables grown on different soil	O. Sheets, E. Frazier, & A. Sulzby		6 6 6 6 7 1 1	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
11	5/20/27 Expenditures for cloth- ing of families living in rural areas of Miss-	D. Dickins	N.C.P. 4,IV	3,000	, , , , , , , , , , , , , , , , , , ,
11	issippi. 6/8/28 A study of living conditions of boarding students in agricultural high schools of Mississippi. I. Food consumption and expenditures. II. Housing and social conditions. 6/8/28	D. Dickins	N.C.P. 4, I	3,000	, , , , , , , , , , , , , , , , , , ,
11	Studies on nutritional anemia. — I. The effect of feeding green leafy vegetables on nutrition—al anemia as compared with feeding liver. II. The separation and isolation of the substances in green leafy vegetables which are effective in	O. Sheets & A. Sulzby		1,000	6 7 6 6 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7
	the treatment of nutri- tional anemia. III. The effect of feeding sor- ghums and ribbon cane syrups on nutritional anemia. 8/29/29	O. Sheets & E. Frazier		2,000	



Station	Title and project and date of approval	Project leaders	Cooperation	Financial support	
				Purnell	State
4 4 6 8			The symmetry of the symmetry was a symmetry of the symmetry of	1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
Mo.	A study of effect of temperature and time of cooking on quality and palatability of meat. 6/10/26	J.A. Cline & H. E. Fry	N.C.P. 6	1,600	
11	Influence of methods of handling foods on their vitamin content, and the relation of food to the vitamin deficiency diseases. 7/1/26 Revised 7/29/29 A. Vitamin content of Bloomsdale spinach. B. Vitamin A and D content of January and June eggs from different breeds. C. Effect of fruit acids on rickets.	M. Hessler & S. Cover	N.C.P. 3	2,550	
	Durahility of cotton fabrics. I. A study of the durability of white and colored cotton fabrics as affected by wear and by home and commercial laundering. II. A study of the reliability of consumer's judgment as to the durability of cotton fabrics. 7/29/29			1,000	
Mont.	Food preservation. 1. Vegetables (potatoes, carrots.) 9/6/25	J.E.Richardson & E. Jacobs		960	



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Station	Title and project and date of approval	Project leaders	Cooperation	Financia	l support
				Purnell	State
Mont.	The vitamin content of vegetables in winter storage. 7/30/26 (Vitamins B.and C in	J.E.Richardson & E. Jacobs	N.C.P. 3	2,610	
Ħ	potatoes and carrots). Effect of feeds on grade and quality of lamb. 1/25/27	J.E.Richardson	N.C.P. 6	435	
	SubprojectInfluence of barley and oats on the quality and palata-		Animal Hus- bandry		
11	bility of lamb. Effect of feeds on grade, quality and palatability of beef from yearling steers. 1/25/27	J.E.Richardson	N.C.P. 6 Animal Hus- bandry	435	
	Subproject To deter- mine the quality and palatability of beef from steers fed wheat and alfalfa hay, and barley and alfalfa hay.		6		
tt	A qualitative and quantitative study of farm homes in Montana. 7/21/27	J.E.Richardson	N.C.P. 4, IV	3,260	
Nebr.	Routine and seasonal work of the housekeeper.	M.R. Clark	N.C.P. 4, II	500	
11	2/11/26 Kerosene cooking	M.R. Clark &	N.C.P. 4,III	3,400	
11	cash contribution of farm homemakers to the	E.B. Snyder M.R. Clark	N.C.P. 4, IV	3,100	
11	family income. 2/14/29 Washing machine study. 1/29/29	M.R. Clark, E.B. Snyder &	N.C.P. 4, III Agricultural Engineering	1,500	
		M.P. Brunig			

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Station	Title of project and date of approval	Project leaders	Cooperation	Financial	support
		1		Purnell	State
N. H.	Studies in human nu- trition. Caloric values of foods. 5/21/26	A. G. Farr	Nutrition Lab Carnegie Institution	2 , 350	
N. Mex.	A study of losses in- curred in cooking and the factors affecting the palatability of the New Mexico pinto beans; with a later similar study of the Bayo and other varieties of beans. 11/19/28	ii.L.Greenwood		5 , 054	
N. Y. (Cornell)	The vitamin A and vitamin D content of egg yolk and the effect of the food of the hen and other conditions on these factors. 11/11/25 Revised 8/1/28	A. Syohn	N.C.P. 3	2 , 980	1,875
11	Nanagement analyses of households. a. Manage-ment of family finances b. Management of the family's food. c. Management of the family's clothing and of house-hold textiles.	M. Henry &	N.C.P. 4, IV	2 , 980	
11	8/1/28 Fat metabolism: A study of the rates of digestion of fats as de- termined by the chylo- microns of the blood.	E. MacArthur		3 , 590	
11	1/4/29 Cost of living of farm		N.C.P. 4,IV	3,010	5,000
11		A. Young H. Canon & M. Fish	N.C.P. 4,IV	2,640	
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Station	Title of project and date of approval	Project leaders	Cooperation	Financial support	
		general make make the grant of the control of the through out of the property of the control of		Purnell	State
N. C.	Factors in the home in- fluencing the standard of living. 6/18/29	Moodruff	N.C.P. 4, IV	3,600	
N.Dak.	Factors influencing the quality and palata-bility of meat. Methods	F. Latzke & C. Leeby	N.C.P. C	3,000	
11	of cooking meats. 8/4/25 Cleaning equipment. Subproject ADustless mops. 5/5/28	C. Leeby	bandry N.C.P. 4, III	2,800	
Ohio	A study of the cost of family living on Ohio	a	N.C.P. 4, IV Rural Econom-	1,500	
11	farms. 8/30/26 Basal metabolism of women 40 to 50 years of	F.R. Lanman & H. McKay	ics	1,000	
t!	age. 10/13/26 Seasonal variation in growth of preschool children in Ohio. 11/4/26	F.R.Lanman & H. McKay		1,000	
Okla.	<pre>l/The influence of vita- mins A, B, G, C, and D upon the coefficients of utilization of fat, carbohydrate, and pro- toin</pre>	R.R.St.Julian		1,425	
	tein. 10/11/29 1/ Comparison of the mineral metabolism and food intake of the un- derweight college woman with that of the average and overweight woman.	C. M. Coons		<u>2</u> / 400	
	10/14/29 3/Rural home manage- ment project.	G. Fernandes		3,900	

^{1/} Research conducted in Agr. Chem. Dept.
2/ Maintenance only.
3/ Project not yet approved.



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Station	Title of project and date of approval	Project leaders	Cooperation	Financial suppor	
			To the parties of the second s	Purnell	State
Oreg.	Use of time by farm home makers. 10/16/25	. M. Wilson	N.C.P. 4, II	5,370	
R. I.		M.Whittemore & : B. Neil	N.C.P. 4, IV	2,500	
II		M.Whittemore & B. Neil		1,000	
11	Influence of ferti- lizer treatment on the vitamin content of spinach. 5/26/28	M. Whittemore, B. Neil & J.B. Smith	N.C.P. 3 Chemistry P. State College	1,000	
11	The form and proportions giving satisfactory results in utensils used in the household for pouring. 5/6/29	M. Whittemore	N.C.P. 4, III	1,000	
s. c.	How farm families use their leisure. 10/13/26	M. Frayser & A. M. Moser	1 1 6 1 1 1	1,200	
# :	A study of the dietary habits of rural child- ren from two to six years of age in their	M. E. Frayser & A. M. Moser		1,200	
" S. Dak.	relation to health and development. 10/31/27 The vitamin C content	E. M. Pierson	N.C.P. 3	1/3,500 2,213	
	of vegetables canned in the pressure cooker: Spinach and Swiss chard. 7/6/25				

^{1/} Project not yet approved.



Station	Title of project and date of approval	Project leaders	Cooperation	Financial support	
				Purnell	State
S.Dak.	material in women's coats from typical re- tail stores in the State.	A. O. Halgrim	Together provides tables on party commences in the party of the party	1,940	No. of the control of
11		G.E. Wasson & B.E. Huskins	N.C.P. 4, II	3,470	
Tenn.		M.B.MacDonald		600	
11	in milk. 11/9/25 The nature, origin, and function of bios. 11/9/25	A. Glaser M.B. MacDonald	o , o o	2,250	
11	Bitterweed flavor in	M.B. MacDonald		2,100	
11	1 /	·	Animal Hus-	350	
11	and odor of the milk of cows. 6/30/27 Vitamin A content of mineral oil-treated and untreated milk. 7/23/29	M.B.MacDonald & M. Koehne	bandry	400	
Tex.	Adequacy of the diet of Texas school child-	J. Whitacre		4,900	
11	ren. 10/20/27 The influence of Texas sunlight on the dura- bility and color of cot-	M. Grimes		5 , 400	
11	ton fabrics. 1/21/28 Growth in height and	E. Sumner & J. Whitacre		6,150	
Utah	Food habits of element- ary rural school child- ren in relation to their physical well-being. 6/24/29	A. P. Brown	N.C.P. 4, I	3,400	



Station	Title of project and date of approval	Project leaders	Cooperation	Firancia	l swyort
	Comments and the second of the	1100 T. 100 T. 100 July 10 Jul		Purnell	State
Utah	The physical curd character of milk and its relationship to the diagestibility and food value of milk for infants. 6/24/29	R. L. Hill1/		1,125	
Vt.	Study of methods of household budgeting and accounting. 11/23/25	M. Muse		3,480	
11	The standard of living of Vermont farm families 3/9/29	M. Muse	N.C.P. 4,IV	3,470	
Va.	The cooking quality and palatability of soft pork. 6/4/29	I. M. Bailey	N.C.P. 6, Animal Hus- bandry	2,800	
II.	Rural family living2/			5,000	,
Wash.	Standards of cooking vegetables in the elect- ric oven. 10/24/28	C.Landreth & H. L. Carver	F.C.P. 4,III Agr. Eng.	3,200	
11	- , , , , , , , , , , , , , , , , , , ,	F. Harrison & E. Roberts	N.C.P. 4,III Agr. Eng.	3,400	
W. Va.	Hethods for the economic utilization of surplus food products, with special reference to the problems of the home. 7/22/25 (a) Standardization of cherry preserves. (b) Standardization of Mountain State blackberry jam and jelly.	H.C. Comeron	Horticulture & Extension	2,400	500

^{1/} Department Human Nutrition.
2/ Project not yet submitted.



Station	Title of project and date of approval	Project leaders	Cocperation	Financial support	
				Purnell	State
W. Va.	A study of the relation of lipoids, particularly cholesterol, to the incidence of respiratory and middle-ear infections occurring on vitamin A-deficient diets. 1/28/29	1		2,900	
Wis.	The metabolism of pro- tein, particularly as influenced by pregnancy and lactation. 11/27/29	H. Parsons & I.Stevenson		3,150	1 , 600
tt	A study of the farmers' standard of living: Content, adequacy, and conditioning factors.	(N.C.P. 4,IV Agr. Econ.	1,250	500
Wyo.	Baking qualities and methods of baking Wyo-ming flour. 1/25/25	E.J.McKittrick		4,480	175

